

NAPOLYON

— BISTRO et BAR —

Group menu summer 2022

[STARTERS]

ARTICHOKE AND PIMIENTO DE PADRON
Fried artichoke and pimientos, yuzu mayonnaise, roasted
garlic, lemon

BLINI WITH BLEAK ROE
Smetana, red onion

CARPACCIO CECINA DE LEON
Cured and smoked beef from Leon, parmesan, organic olive
oil from Hacienda queiles

[DESSERTS]

STRAWBERRY CHEESECAKE
Frozen cheesecake, strawberry, lemoncurd, lime, white
chocolate

CHOCOLATE DELICE
Soft chocolate fudge, salted Marcona almond nougat, roasted
raspberries

ELDERFLOWER SORBET
Fresh strawberries

[MAINS]

FRESH PAPPARDELLE
Truffle, Parmigiano Reggiano, oyster mushroom,
champignon, sunflower seeds

BURRATA
Whole burrata, tomato salad, honeymoon melon, tomato
salsa, espelette pepper, shiso

COLD SMOKED SALMON
Dill sauteed new potatoes, Sandefjord sauce with bleak row,
spring onion, spinach, radish

GRILLED ENTRECOTE
FROM DALSJÖFORS
Sauce Bearnaise, champignon, red wine sauce, french fries

2 courses 485,-
3 courses 535,-

All prices are in SEK and including VAT. If you have any
allergies or other questions, don't hesitate to ask any of our
staff.

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